

Menus and pricing subject to change due to availability and seasonality of items.

JASPER'S WOODLANDS LUNCH MENU

WOOD ROASTED BREADS

Peach BBQ Rotisserie Chicken Pizza 12.
Smoked Bacon, Smoked Mozzarella

Grilled Vegetable Pizza 14.
Portabellas, Asparagus, Zucchini, Squash, Mozzarella, Feta

Jasper's Three Cheese Focaccia 10.
Caramelized Shallots, Portabella's, Sweet Basil

APPETIZERS

Maytag Blue Cheese Potato Chips 7./11.

Sesame Seared or Sashimi Ahi Tuna 18.
Wasabi, Tamari Soy Sauce

Crispy Calamari 14.
Toasted Orange-Cilantro Soy Sauce

Texas Gulf Crab Cakes 15. /20.
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Salt Crusted Rock Shrimp 15.
Sweet Chile-Lime Dipping Sauce

SOUPS AND SALADS

Grilled Chicken Masa Soup 5./8.

Today's Soup Selection 5./7.

Jasper's Greens 6./9.
Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad 6./9.
Grana Padano, Focaccia Croutons
Add Grilled Chicken Breast or Shrimp 14./18.

Priscilla's "Sink" Salad 6./11.
Feta Vinaigrette, Crisp Pita Chips

"Chopped" Wedge Salad 8/13.
Smoked Bacon, Goat Cheese Ranch, Maytag Blue Cheese

Char grilled Thai Chicken Salad 14.
Red Chile-Lime Vinaigrette

Grilled Salmon "Cobb" 21.
Apple Smoked Bacon, Avocado, Goat Cheese

Flat Iron Carne Asada Salad 22.
Wood Grilled Steak, Corn-Black Bean Relish

CAST IRON SIDES

Bourbon Creamed Sweet Corn 7.

Hickory Grilled Asparagus 8.

Herb Roasted Mushrooms 9.

Chunky Yukon-Garlic Potatoes 8.

Creamy "Baked Potato" Salad 8.

Aged Gouda-Ham Mac 'n' Cheese 9.

House Cut French Fries or Onion Rings 6.

Wilted Spinach, Crispy Shallots 7.

Side Dishes can be substituted for a \$3.00 charge
Entrees can be split for an additional \$3.00 charge
20% gratuity added for parties of 8 or more



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

SANDWICHES

Cajun Grilled Redfish 15.
Caper Remoulade, Spicy French Fries

U.S.D.A. Prime Cheeseburger 14.
Sharp Cheddar, Jalapeno Jack, or Swiss Cheese

Smoked Turkey B.L.T. 16.
Niman Ranch Bacon, Avocado, Peach Balsamic Mayo, Toasted Ciabatta

Apple Smoked Bacon U.S.D.A. Prime Cheeseburger 15.
Shiner Bock Braised Onions, Ancho Barbeque, Pepper Jack Cheese

Smoked Ham and Aged Gouda Panini 13.
Jasper's Greens Salad

Hickory Grilled Chicken Breast 13.
Swiss Cheese, Garlic Aioli, Focaccia

Rotisserie Corned Beef Ruben 15.
Artisan Apple Sauerkraut, Russian Dressing, Mustard Potato Salad

Prime Rib "French Dip" 17.
Thinly Sliced Prime Rib, Swiss, Mushrooms, Beef Au Jus

ENTREES

Today's Business Lunch Selection 15.
Please Ask Your Server for Today's Selection
(Monday through Friday Only)

Chefs Choice "Quesadilla of the Day" 15.
(Please Ask Your Server for Today's Selection)

Slow Smoked Baby Back Ribs 16./26.
Creamy "Baked Potato" Salad, Ancho Barbeque
One of Bon Appetit's Top 3 Choices for "America's Best Ribs"

Smoked Gulf Crab Chile Relleno 17.
Roasted Corn-Black Bean Rice, Jicama-Tortilla Slaw

Mediterranean Rainbow Trout 16.
Sun Dried Tomato Cous Cous, Lemon-Oregano Vinaigrette, Feta

Pan Seared Salmon 22.
Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken 16.
Olive Oil Parmesan Whippers, Broccolini, Garlic Demi

Texas Peach Barbecued Pork Tenderloin 16.
Bourbon Creamed Sweet Corn, Tobacco Onions

Texas "Chicken Fried Chicken" 15.
Garlic Mashed Potatoes, Vegetables, Buttermilk Ranch Cream Gravy

Pesto Grilled Chicken Pasta 16.
Texas Olive Oil, Grape Tomatoes, Candied Pecans, Angel Hair Pasta

Kent Rathbun, Executive Chef/Partner

Brian McNamara, Chef

Warning: Consuming raw or uncooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Please discuss any food allergies with your server prior to placing your order.